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UNITED STATES
DEPARTMENT
OF AGRICULTURE

Radio Service

OFFICE OF
INFORMATION

V.R.
In 3 m

Housekeeper's Chat

Monday, August 18, 1930.

NOT FOR PUBLICATION

SUBJECT! "How to Make Dill and Other Pickles." Information approved by the Bureau of Home Economics, U. S. D. A.

Bulletins Available: "Making Fermented Pickles;" "Pork in Preferred Ways."

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Why does everybody like dill pickles so much? Did you ever know a school child who didn't like a dill pickle— or a piece of one — packed in his lunch box? Perhaps it's because they are moist and tasty, crisp in texture, and inviting in color, and at the same time, not too sharply sour. Grown-ups like them, too, with their luncheon salad or Sunday night cold ham, and with many other meats.

I've had so many requests for a recipe for making dill pickles at home that I might as well broadcast the directions. There is a good bulletin you can get from the U. S. Department of Agriculture on "Making Fermented Pickles," but some of the recipes are for larger quantities than I imagine most of you will be making. Dill pickles are in this bulletin, also recipes for various pickled vegetables other than cucumbers, and some hints as to the causes of different pickle troubles.

Here is the Recipe Lady's own way of making dilled cucumber pickles. Better take a moment to get out pencils and note books. Six ingredients, for Dill Pickles:

35 large cucumbers	1 pint vinegar
2 ounces mixed pickle spices	1 pound salt, and
Fresh or dried dill	2 gallons cold water

Six ingredients, for Dill Pickles: (Repeat)

Select fresh-picked cucumbers of uniform size, free from bruises or blemishes, and wash well. Into a five-gallon crock place layers of the cucumbers alternately with dill and spice. Mix the vinegar, salt, and cold water, pour over the cucumbers, cover with a heavy plate, and weight it down. At first the brine should barely cover the cucumbers, or the juice drawn out will overflow. Remove the scum on the brine every day, keep the pickles at even room temperature, (70° F.), and in about two weeks they will be crisp, pleasantly flavored with dill, and translucent and showing no white spots when cut. Pack the cured pickles in sterilized quart glass jars, add $1/2$ cup of vinegar to each, fill with the brine which has been strained, brought to the boil, and cooled, and seal air-tight. Store in a cool place.

1960

GENERAL DISCUSSION

TYPE AND NUMBER OF PREDATOR AND PREY SPECIES
IN THE 1960 PREDATION STUDY.

The 1960 study included 100 different species of birds.

ANALYSIS

Table 1 lists the number of different bird species and the number of individuals taken by each predator species. The total number of individuals taken by all predators was 1,000. The number of individuals taken by each predator species ranged from 1 to 100. The number of individuals taken by each predator species was approximately equal.

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DISCUSSION AND CONCLUSION

Table 1 shows that the number of different bird species taken by each predator species was approximately equal. The number of individuals taken by each predator species ranged from 1 to 100. The number of individuals taken by each predator species was approximately equal.

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If you prefer a crisp sweet cucumber pickle to a dill pickle, you can convert the latter into the former. Would you like a recipe? Nine items to list:

35 firm dill pickles	1/3 cup whole black pepper
12 peeled garlic buttons, if desired	or 6 hot red pepper pods
3 pts. cider vinegar	10 pounds granulated sugar
1 pt. tarragon vinegar	1 pound brown sugar, and
1/2 cup whole allspice	1 cup olive oil

Slice the pickles crosswise $1/2$ inch thick, and drain in a colander overnight. In a large stone crock pack the pickles in layers with two garlic buttons to each layer. Boil together the vinegar, sugar, and spices for 15 minutes, keeping watch that it does not boil over, and pour at once over the pickles. Next morning stir in the olive oil. Stir the pickles well each day for 10 days, and then seal, without heating, in sterilized quart jars. The crispness is retained if the pickle is kept air-tight.

Don't put your note-books away, for I have a menu for you, and a recipe for a delicious pudding -- baked blackberry pudding. What's that? Somebody says her hand is tired, writing so much? Maybe you'd like to rest a minute. I'll ask you the question Uncle Ebenezer introduced last evening, and answer it for you, too.

"A man had five children, and half of them were boys. Now how could that be?"

The answer, of course is, "So were the other half!" We have lots of bright sayings like that at our dinner table when Uncle Ebenezer's in form.

Now for the menu. Ready? Curry of Pork, Parsley Potatoes, Summer Squash, and Baked Blackberry Pudding.

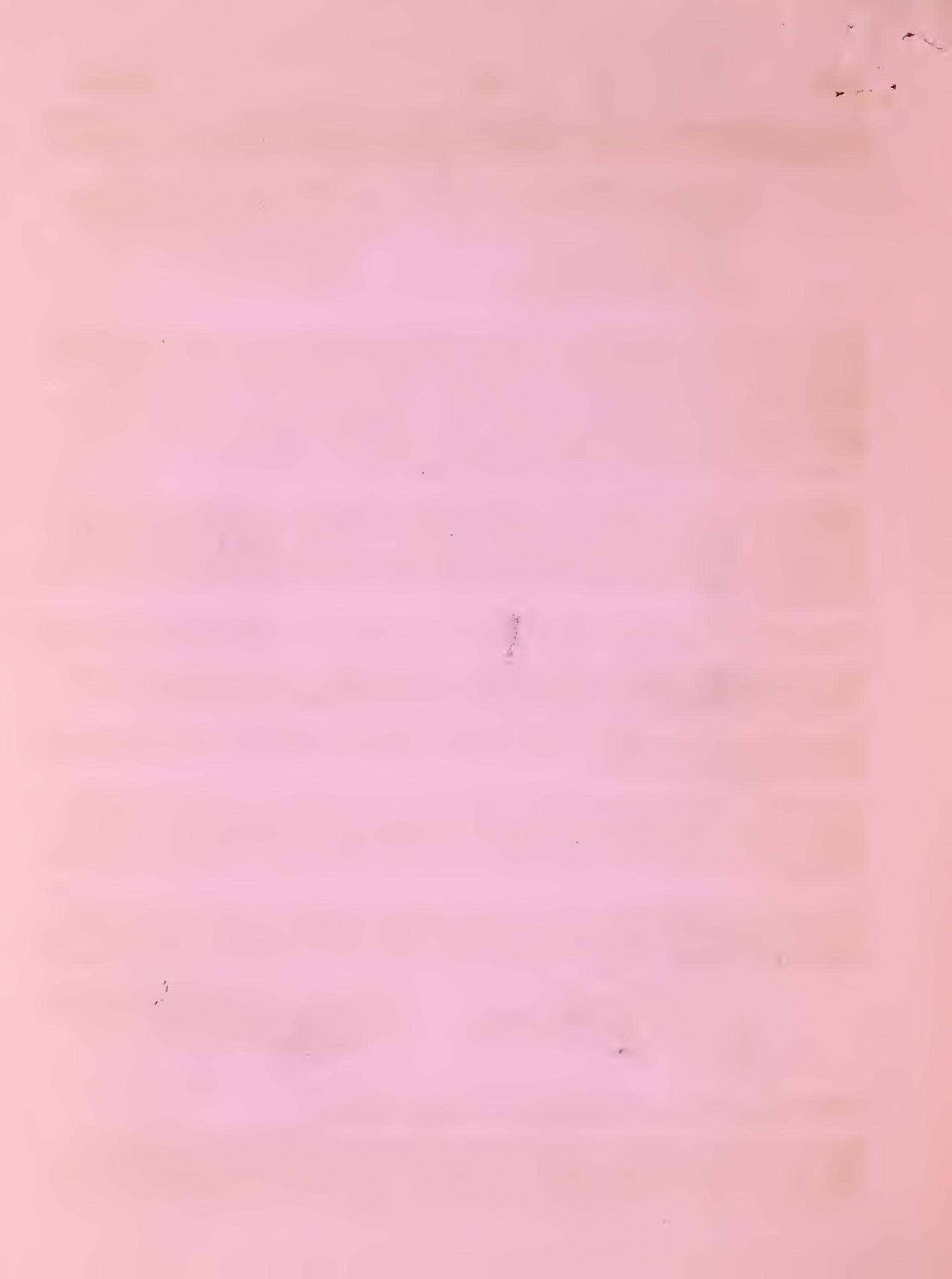
You'll find the recipe for Curry of Pork in the leaflet, "Pork in Preferred Ways." It's a very good way to prepare fresh pork in summer time. Tasty, well-cooked, as all pork should be, and with enough nip to tempt the appetite in August.

The blackberry pudding is one of our favorites at home. The secret of its wonderful flavor is the use of the fruit juice for the liquid required, in any cake-like mixture. Shall I read it now? Be sure you have seven ingredients:

1 qt. blackberries	1-1/2 cups sifted soft-wheat flour
1/4 cup butter or other fat	2 teaspoons baking powder, and
1/2 cup sugar	1/4 teaspoon salt
1 egg	

Seven ingredients, for Blackberry Pudding: (Repeat)

Wash the berries, drain, and spread 2 cups of them out in a single layer to dry off. Heat the remainder of the berries for a few minutes, and press out the juice. There should be $1/2$ cup of juice; if not, add water to make this



quantity. Cream the fat, add the sugar, and the well-beaten egg. Sift the dry ingredients together, reserving 2 tablespoons of flour to coat the berries, and add alternately with the fruit juice to the butter, sugar, and egg mixture. Fold in the floured fruit and bake in a well-greased tube pan in a very moderate oven (300° to 325° F.) for 1 hour or longer. Serve hot or cold with plain or whipped cream or hard sauce.

To repeat the menu: Curry of Pork; Parsley Potatoes; Summer Squash; and Baked Blackberry Pudding.

I hope your arms are not tired, writing so much. Tomorrow you can simply sit back and listen, for I have planned a talk on the weather, as it comes from the Weather Bureau.

TUESDAY: "Questions and Answers."



Spent the morning with Mr. and Mrs. and Miss G. and Mr. and Mrs. and Miss C. and Mr. and Mrs. and Miss F. and Mr. and Mrs. and Miss G. and Mr. and Mrs. and Miss H. and Mr. and Mrs. and Miss I. and Mr. and Mrs. and Miss J. and Mr. and Mrs. and Miss K. and Mr. and Mrs. and Miss L. and Mr. and Mrs. and Miss M. and Mr. and Mrs. and Miss N. and Mr. and Mrs. and Miss O. and Mr. and Mrs. and Miss P. and Mr. and Mrs. and Miss Q. and Mr. and Mrs. and Miss R. and Mr. and Mrs. and Miss S. and Mr. and Mrs. and Miss T. and Mr. and Mrs. and Miss U. and Mr. and Mrs. and Miss V. and Mr. and Mrs. and Miss W. and Mr. and Mrs. and Miss X. and Mr. and Mrs. and Miss Y. and Mr. and Mrs. and Miss Z.

WEDNESDAY, JULY 20, 1915.

Spent the day with Mr. and Mrs. and Miss G. and Mr. and Mrs. and Miss C. and Mr. and Mrs. and Miss F. and Mr. and Mrs. and Miss H. and Mr. and Mrs. and Miss I. and Mr. and Mrs. and Miss J. and Mr. and Mrs. and Miss K. and Mr. and Mrs. and Miss L. and Mr. and Mrs. and Miss M. and Mr. and Mrs. and Miss N. and Mr. and Mrs. and Miss O. and Mr. and Mrs. and Miss P. and Mr. and Mrs. and Miss Q. and Mr. and Mrs. and Miss R. and Mr. and Mrs. and Miss S. and Mr. and Mrs. and Miss T. and Mr. and Mrs. and Miss U. and Mr. and Mrs. and Miss V. and Mr. and Mrs. and Miss W. and Mr. and Mrs. and Miss X. and Mr. and Mrs. and Miss Y. and Mr. and Mrs. and Miss Z.

WEDNESDAY, JULY 20, 1915.

Wednesday